Children's Reserve Cuvée 2017 COLUMBIA VALLEY



33% Wallula Vineyard Cabernet Sauvignon 33% Les Collines Vineyard Cabernet Sauvignon 17% Dionysus Vineyard Petit Verdot 17% Dineen Vineyard Cabernet Franc

TECHNICAL INFORMATION

Titratable Acidity: 5.4 g/liter

Residual Sugar: <0.1 g/liter

Volitile Acidity: 0.71 g/liter

Alcohol: 14.7%

125 cases produced



Harvest and Winemaking

2017 was a return to a "normal" vintage from the extremely warm years of 2013- 2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. Most of our vineyards were harvested two weeks later in 2017 verses 2016.

The goal of the Children's Reserve Cuvée is to create a unique Isenhower Cellars Bordeaux Blend that is from our "best barrel" of the vintage. 66% is Cabernet Sauvignon from Wallula & Les Collines Vineyard. 17% is Petit Verdot from Dionysus Vineyard. 17% is Cabernet Franc from Dineen Vineyard.

All the grapes were sorted by hand and destemmed to keep as many whole berries as possible. The native yeasts fermented the wine to dryness and only the free run wine was retained after pressing. The CRC was aged in 100% new French Oak for 22 months prior to bottling.

Tasting Notes

Black-Red hue with the edge leading towards the red spectrum. Brilliant Clarity. Aromas of cigar box, cedar, red currant, leather, medium toasted oak, and blonde roast coffee. The mouthfeel is smooth and elegant, the oak, red fruit, acidity and tannins meld seamlessly and finish with a long and gentle caress. The freshness is maintained, and the taste is of a properly aged Left Bank Bordeaux. The CRC is classy, lovely, perfectly aged, and delicious!

About the Cuvée

The Children's Reserve Cuvee is our Bordeaux style "best barrels" wine. This vintage (weather and winemaking) is very French, and this CRC is reminiscent of a properly aged second growth Left Bank. Due to the COVID pandemic we delayed releasing the 2017 CRC for two years. Time only made this wine better and more enjoyable. The CRC is a time capsule to a previous era. This is our last bottle of wine with a cork, heavier glass, native yeast fermentation, and smaller 225-liter barrel aging. Please enjoy the CRC with your family and friends, salute the time before the pandemic and say cheers to the beautiful future!



